

Braised Lamb Shank with Pomegranate Glace

(makes 1 serving)

- Bonewerks Culinarte Braised Lamb Shank
- 1 tbsp. Pomegranate Jelly
- 1- $\frac{1}{2}$ – 2 oz. Port Wine
- 1 tbsp. Balsamic Vinegar
- $\frac{1}{2}$ tbsp. Chilled Butter

HEAT Bonewerks Culinarte Braised Lamb Shank in bag for approximately 17 minutes (per cooking instructions). Reserve.

ADD pomegranate jelly and port wine in sauté pan; reduce while stirring. When reduced $\frac{2}{3}$ and jelly is melted, add balsamic vinegar and sauce from lamb shank. Bring to a simmer, turn off heat and stir in $\frac{1}{2}$ tablespoon chilled unsalted butter.

OPTION: Add 1 oz. fresh squeezed orange juice to wine reduction. May add blanched orange zest as well.